

B1 making material and subjecting the resulting mixture to fermentation by adding seed Koji, wherein the salt water is employed in a volume amount 1.35-1.50 times the weight of the raw material mixture.

B2 3. (Twice Amended) The method for preparing a light colored seasoning liquid according to claim 1, wherein the fermentation is carried out for 2-3 months at 10°C; or for one month at 10°C and subsequently for a further 1-2 months at 20°C.

B3 C1 5. (Amended) The method according to Claim 3, wherein the fermentation is carried out for one month at 10°C and subsequently for a further 1-2 months at 20°C.

Please add the following claims 6 and 7:

B4 6. (New) The method according to claim 1, where the volume amount of salt water is 1.50 times the weight of the raw material mixture.

C1 7. (New) The method according to claim 1, wherein the amount of the first component is 0%.

BASIS FOR THE AMENDMENT

The claims have been amended to the percentage of salt water being as originally claimed. The upper limit of the volume amount of such salt water, however, has been limited to the amount used in Example 1, i.e., 1.5 times the weight of the raw material mixture. Note in Example 1 that the mixture comprises 840 gram of vital gluten powder, 560 gram of wheat flour and 600 grams of soybeans, for a total of 2000 grams of raw material mixture, 3000 ml of salt water, i.e., 1.5 times the weight of the raw material mixture, being added thereto.

Also, the criticized expression "about" in Claims 3 and 5 has been deleted.

Added claim 7 precludes the presence of soybeans.